



Modern Korean Cuisine

WHITE

William Cole, Savignon Blanc, Chile	8 / 32
Marquee Riesling, Australia	8 / 32
Bauer, Gruner Veltliner Organic, Austria	9 / 36
Saumur, Chenin Blanc, France	10 / 38

ROSE

Cotes De Provence, Cuvée Du Cep D'or, France	9 / 37
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SPARKLING

Viticoltori Riuniti, PROSECCO, Italy	9 / 36
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RED

Bauer, Zweigelt Organic, Austria	8 / 32
Dornfelder Trocken, Germany	9 / 36
Javier Asensio, Crianza, Spain	9 / 38
Vicien, Malbec Reserve, Argentina	10/42

FEATURE BEER

Brooklyn Lager	5
Raderberger Pilsner	6
Hite, Korean Lager	5
Sapporo, Japanese Lager	6
OB, Korean Lager	6
Kasteel Triple, Belgium, Golden Ale	7
Krusovice, Czech Republic, Draught	7

FEATURE COCKTAILS

Korean Mule : soju, fresh lime and ginger	9/25/40
Korean Manhattan : ginger, Sweet Vermouth and Bourbon	10
Soju-ito : soju, lime, mint, sugar, and seltzer	9
Ginger Soju-tinis: : soju, ginger syrup	
Lychee Soju Martini : soju, lychee, lychee puree and pineapple juice	9
Ruby Red Vodka Lemonade : absolute ruby red, fresh grapefruit, sugar, and seltzer	9
Pomegranate Ginger Mimosa : pomegranate juice, ginger, and champagne	9
Peach Kosmo : vodka, cointreau, peach juice and cranberry	10
Bellini : prosecco and peach puree	9
Red Envelope : campari, grapefruit and prosecco	9
Sakepolitan : sake, lime juice, cointreau, and cranberry juice	10
Kiwi G.B.: soju, muddled kiwi, triple sec, pineapple juice, lime, and seltzer	10
Sake Mango Sunrise : sake, mango, orange juice and grenadine	10
SOJU	
Soju Shot	3
Soju Bottle	15

SAKE

Hot House glass : rich taste and aroma, its flavor reflects the true taste of rice, smooth texture with full body and less dry	3 / 12
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SAKE BOTTLES

Kitaya Sparkling	10
: a fruity aroma and perfect as an aperitif, light body and less dry	
Shirakawago Sasanigori Unfiltered	18
: a superb unfiltered sake made from not fully pressed rice solid, a lightly milky white-opaque appearance, rich body and medium dry	
Benikanbai Nigori Unfiltered Sweet	28
: a naturally pink color unfiltered sake, rich body, a sweet taste with a slightly drier finish	
Zen Tokobetsu Junmai Ginjyo	18
: made by highly recognized brew masters, their time-honored techniques impart a light, refreshing taste, medium dry and medium body	
Niwa No Usuisu Junmai Ginjyo, Dry	22
: produced using luxuriously polished rice, slow fermented at low temperature which results in its sharp taste, dry and slightly rich body	
Bunraku Dress Bottle Junmai Daiginjyo	20
: refined, complex, and delicately aromatic, full-bodied with a faint elegant aroma	
Tomoi Junmai Daiginjyo, Smooth	22
: highly refined, deliciously fragrant with fruity overtone, considered as the highest grade of sake, slightly dry and medium body	

AFTER FOOD DRINKS

Benikanbai Nigori Unfiltered Sweet Sake	7 gl/28 btl
Korean Black Raspberry Wine	8 gl/15 btl
Grand Manier	8
Amaretto	8
Sambuca	8
Pama	9
Cognac, Jacques Cardin VSOP	11
Hennesy VSOP	10
Baileys	8